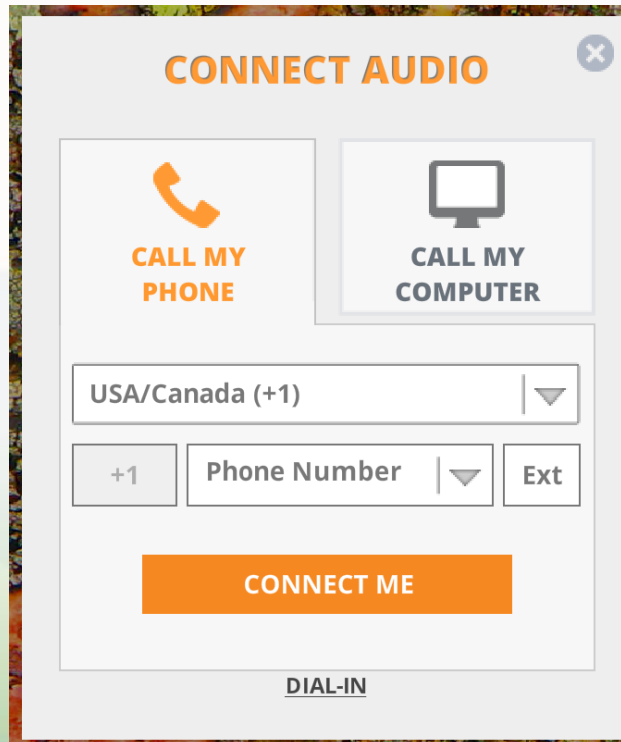


- You are welcome to print a copy of the power point prior to today's presentation from our webpage at
- <http://dpi.wi.gov/school-nutrition/training/whats-new>
- If you will be using a phone connection and either a laptop or PC computer with a speaker and/or microphone, make sure the **computer speaker and microphone in the toolbar are turned off**. If they aren't, you will hear feedback.
- If you are calling via telephone, please mute your line by pressing “*6”

A screenshot of a web-based audio connection window titled "CONNECT AUDIO" in orange text. The window has a close button (X) in the top right corner. It contains two main options: "CALL MY PHONE" with a telephone handset icon and "CALL MY COMPUTER" with a computer monitor icon. Below these is a dropdown menu showing "USA/Canada (+1)". Underneath the dropdown are three input fields: a small box with "+1", a larger box labeled "Phone Number" with a dropdown arrow, and a box labeled "Ext". At the bottom is a large orange button labeled "CONNECT ME". Below the button, the text "DIAL-IN" is visible.

CONNECT AUDIO

CALL MY PHONE

CALL MY COMPUTER

USA/Canada (+1)

+1 Phone Number Ext

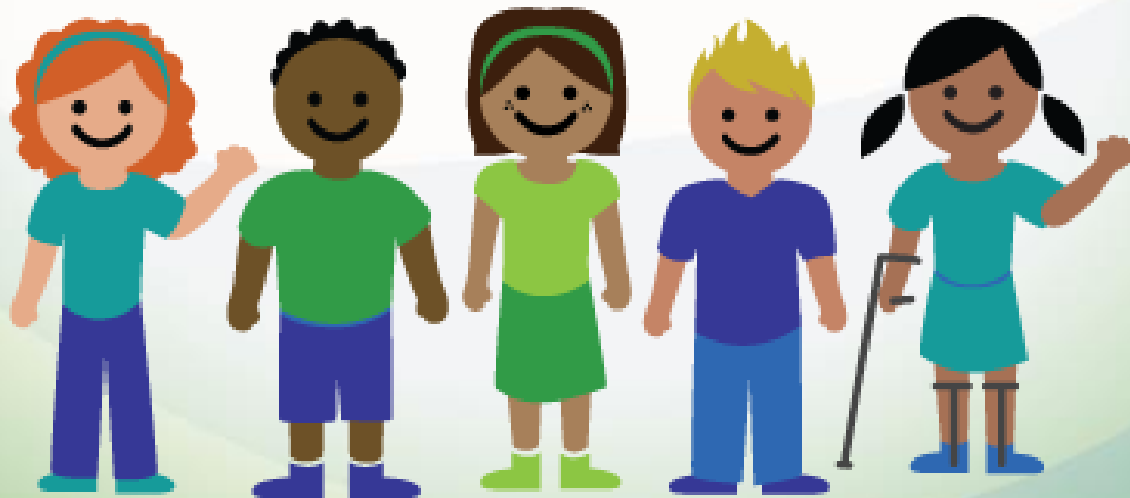
CONNECT ME

DIAL-IN

If you don't hear any audio, perhaps you too quickly closed this window without selecting an option.

What's New With School Nutrition

May 2018



Agenda

Updates & Memos

Online
Contract
Renewal

Professional
Standards/
GOALS

Direct Cert
Updates

SNT Communication

Production
Record
Requirements

CACFP Meal
Pattern

Team Nutrition
Resources

Opportunities

SNSDC
Dates and
Locations

RCCI Training

School Lunch
Hero Day

School
Nutrition
Employee
Week

Online Contract Renewal

**Online contract renewal
process opened May 1, 2018.**

**Beginning April 27, 2018 you will no longer be
able to make online changes to your SY 2017-
18 (current SY) contracts.**

Questions: Contact the SNT at (608) 267-9228

New DPI Template Professional Standards Training Tracker

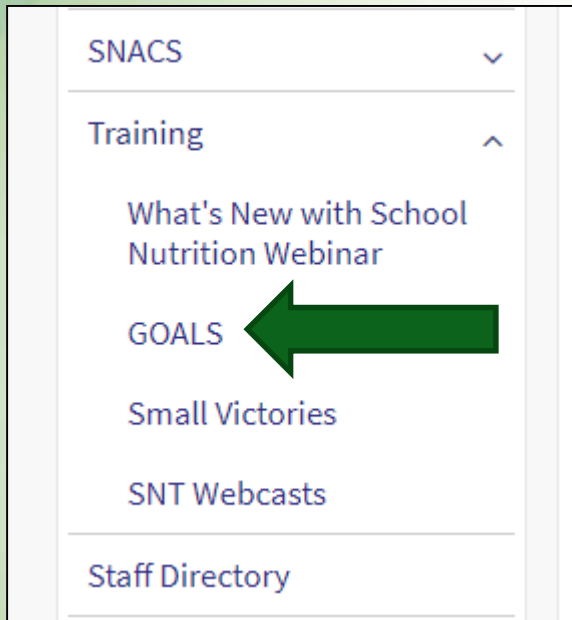
Employee Information	
First Name	
Last Name	
Position	Select from the drop-down menu
Date of Hire	
Full or Part time?	Select from the drop-down menu
SFA Site	
Reporting Period	

Hours Required	-	Hours to Date	=	Hours Remaining	When the "Hours Remaining" cell turns green, you have completed your annual Professional Standards training requirements!
0		0		0	

Completed Trainings						
Date Training Completed mm/dd/yyyy	Length of Training time in hours as a decimal	Name of Training	Training Sponsor/Host	Presenter/Attendee	Key Area	Key Topic
Example: 7/15/2015	0.25	PS for School Nutrition Are Here	ANC - SNA	attendee	Administration (3000)	Human Resources (3400)

For more information, contact ansley.mcleod@dpi.wi.gov

GOALS updates!



- ✓ How to Apply
- ✓ Certificate Levels
- ✓ Training Resources
- ✓ NEW GOALS Training Tracker

[GOALS webpage](#)

For more information on GOALS, contact GOALS@dpi.wi.gov

Direct Certification Updates

with Helena Gilbertson

Direct Certification Overview

- Automatically enrolls children in free or reduced school meals
 - No paper application needed
- Uses administrative data from qualifying public programs:
 - FoodShare (SNAP)
 - W-2 cash benefits (TANF)
- Also extends to children who are in foster care

What's New #1: Medicaid

- Medicaid participants included in match
- Began December 2017
- Increase by over 100,000 in total number of students in free and reduced-price meals

Special Notes on Medicaid

- Codes
 - M – Free
 - Z - Reduced
- Not categorically eligible
- Medicaid match **ONLY** through Direct Certification
 - No case numbers on paper applications

What's New #2: FDPIR

- FDPIR: Federal Distribution Program on Indian Reservations
- Begins 2018-19 SY
- Currently only impacts some districts in NE WI
- Other areas may be impacted throughout the year

Note about Community Eligibility Provision (CEP)

- Increases free school meals enrollment may result in CEP eligibility
- CEP: All students are offered free school meals
- Learn more on the DPI website:

dpi.wi.gov/school-nutrition/national-school-lunch-program/community-eligibility

Questions?

- Contact:
 - Helena Gilbertson
 - hmkahle@wisc.edu
 - 608-262-2618
 - Laura Paella
 - Laura.Paella@dpi.wi.gov
 - 608-267-9228

School Nutrition Skills Development Courses (SNSDC) Dates & Locations

Dates	Location
July 10-12	Green Bay (Northeast WI Tech College)
July 16-19	Madison (DPI)
July 31-Aug 2	Wausau (Northcentral Tech College)
Aug 14-16	Rice Lake (WI Indianhead Tech College)
Aug 21-23	Milwaukee (Alverno College)

Residential Child Care Institution (RCCI) Training



July 23-24, 2018

**DPI Offices 125 S.
Webster St.,
Madison, WI 53703**

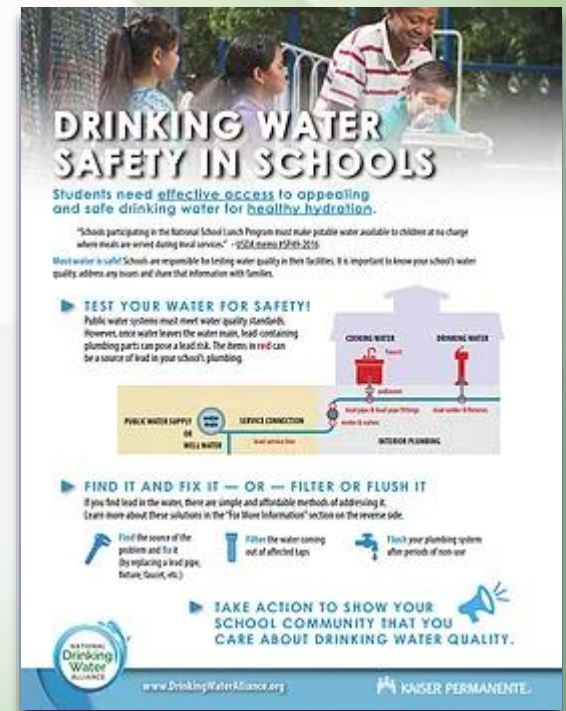
Online registration

will open

May 14, 2018

Resources on Drinking Water in Schools

- The University of California Nutrition Policy Institute created three downloadable fact sheets on drinking water in school settings. The fact sheets are available now on the [National Drinking Water Alliance](https://www.dinkingwateralliance.org) website.
 - Healthy Hydration
 - Effective Access to Water in Schools
 - Drinking Water Safety in Schools



Production Record “Must Haves”

Production Record “Must Haves” for Lunch and Breakfast

1. Serving site
 2. Menu type (lunch, breakfast, afterschool snack)
 3. Grade grouping(s)
 4. Meal service date
 5. Menu item with recipe name/reference number or product name/description
 6. Planned portion sizes for each grade group and adults
 7. Planned number of portions
 8. Total number of purchase units (2 No 10 can, 10 lb case, 7-95 lb unit case) prepared
 9. Total number of portions prepared and number of portions left over (see codes on bottom of production records for leftovers)
 10. Milk types available and actual usage by type (or milk recipe)
 11. Planned portion size and actual usage for condiments and any extra menu items
 12. Actual number of reimbursable and non-reimbursable (adult) meals served
 13. Substitutions made to original plans
 14. Substitutions made for students with special dietary needs (keep dietary request form on file as supporting documentation)
-

Stay tuned for revisions!

Transition Period for the Updated CACFP Meal Pattern

- Transition period scheduled through September 30, 2018
- AR findings may be subject to corrective action and fiscal action after this date
- Look for summer training!



Wisconsin Team Nutrition MyPlate Recipe Cards

- Created for home and school use
- Recipes feature dark-green, red/orange, and bean/pea vegetable subgroups
 - Cowboy Baked Beans
 - Rainbow Carrot Crunch
 - Sweet and Sour Broccoli Salad
 - Tropical Bean Salsa

Rainbow Carrot Crunch

Yield: 50 | ½ cup serving

Nutrient Analysis Based on Portion Size

Calories: 54

Sodium: 33mg

Saturated Fat: 0.3g

Meal Component Contribution Based on Portion Size

Vegetable: ¾ cup (¼ cup red/orange; ½ cup other)



Ingredients

4 lb carrots, rainbow variety
1 lb spinach, raw
2 c raisins

Dressing

1 ¼ c juice, orange
¼ c vinegar, cider
2 Tbsp sugar, granulated
¼ c + 2 Tbsp oil, olive

Directions

1. Wash carrots. Peel and shred.
2. Wash and dry spinach. Trim stems.

Sweet & Sour Broccoli Salad

Serves 8 | ½ c serving

Nutrition Information

Calories: 42 Sodium: 22mg Carbohydrate: 6g



Ingredients

3 large broccoli stalks
(3 c broccoli florets)
1 medium apple
1 lemon, juiced (¼ c lemon juice)
2 Tbsp cider vinegar
1 Tbsp olive oil
2 Tbsp sugar
1 tsp Dijon mustard

Directions

1. Wash broccoli and trim if needed.
2. Wash apples and core. Leave peel on. Thinly slice apples using a food processor. Alternatively, chop or shred. Combine sliced apples in a bowl with broccoli.
3. In a separate bowl, whisk remaining ingredients together.
4. Pour dressing over broccoli apple mixture. Chill in refrigerator before serving.

[Wisconsin School Meals Rock Webpage](#)

Summer Culinary Demonstration

- July 10, 2018 from 8:00am-9:30am
- Fox Valley Technical College (Appleton)
- School chef will provide training on:
 - Knife skills
 - Preparation of common ingredients
 - Conducting taste tests

[Wisconsin Team Nutrition Training and Grant Opportunities Webpage](#)



MyPlate Culinary Demonstration and Taste Test Subgrant

Who: Elementary schools participating in NSLP

What: Chef-led culinary demonstration and MyPlate education

Funding at \$1.50/student for food/labor costs of administering the taste test event

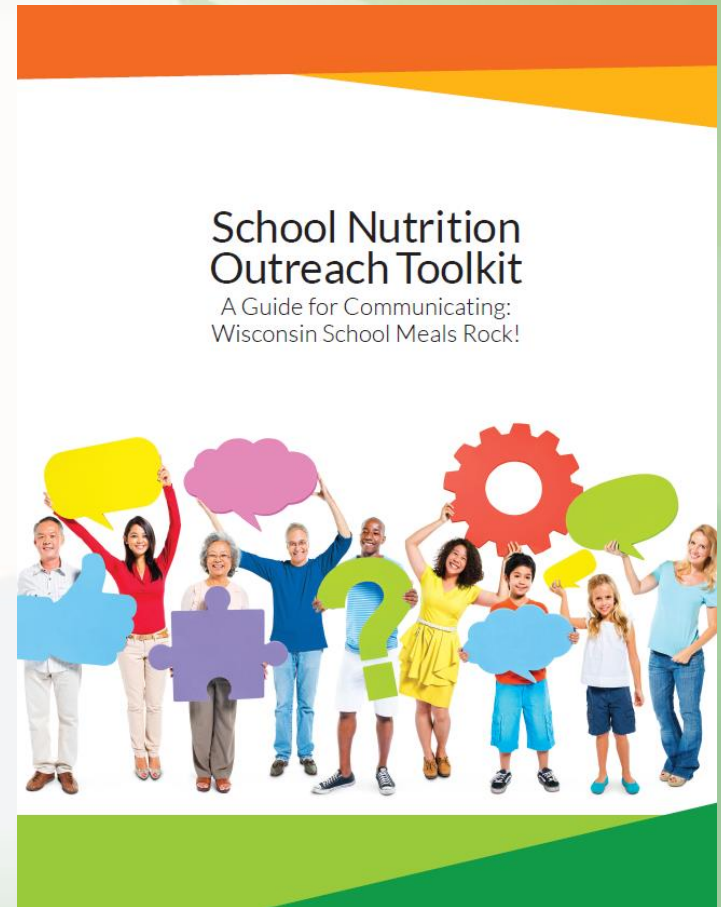
When: 2018-2019 School Year

Applications are due June 7, 2018

[Wisconsin Team Nutrition Training and Grant Opportunities Webpage](#)

School Nutrition Outreach Toolkit

- Overview on communications
 - Key messages
 - Photography/videography
 - Social media
 - Letters/emails/presentations
- Themed school nutrition chapters
- Customizable communication tools

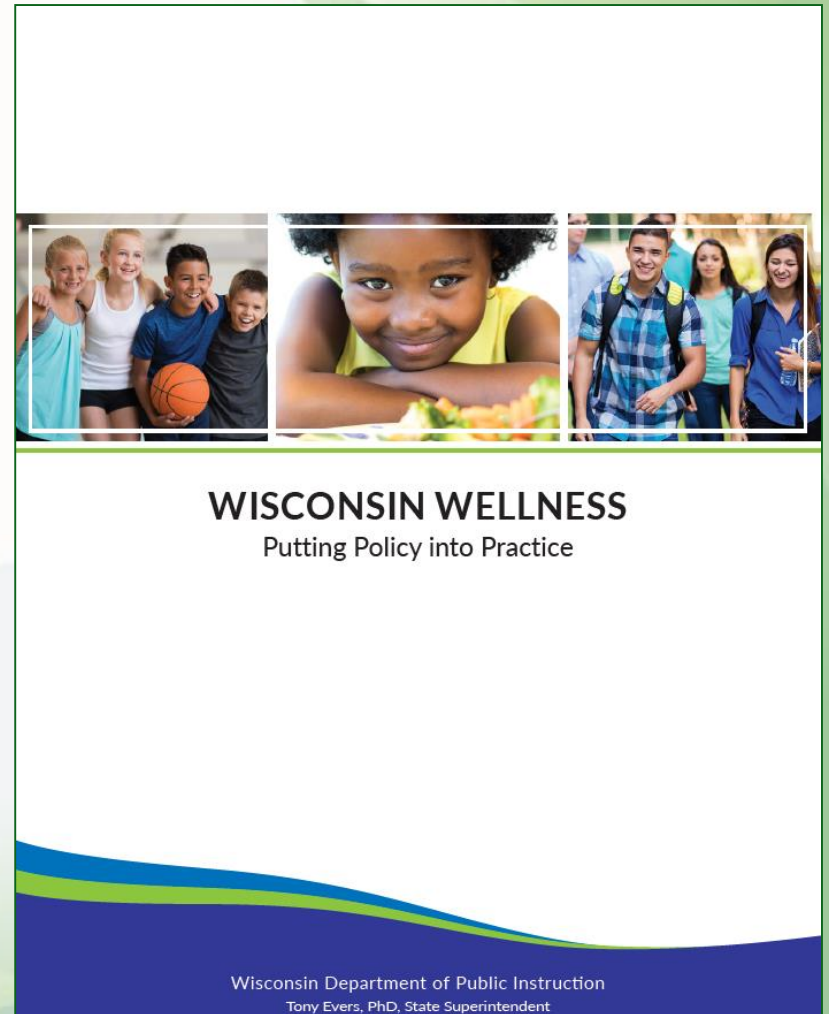


[School Nutrition Outreach Toolkit](#)

Wisconsin Wellness: Putting Policy into Practice

- 2nd Edition
- Includes:
 - Required wellness policy components
 - Best practices
 - Success story

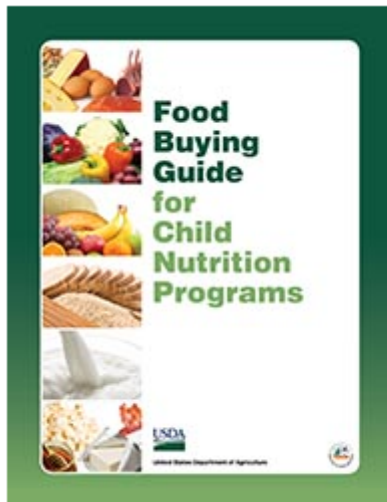
Wisconsin Wellness: Putting
Policy into Practice



NOW AVAILABLE!

Food Buying Guide for Child Nutrition Programs (FBG)

Downloadable Publication



The [Food Buying Guide for Child Nutrition Programs](#) is available to download and/or print as a PDF.

School Lunch Hero Day & School Nutrition Employee Week

Friday, May 4: School Lunch Hero Day

[Share a Photo](#)



May 7-11: School nutrition employee week

Thank you!

CACFP Halftime: Thirty on Thursdays Training Webinars

May 17, 2018: Methods for Healthy Cooking

1:00-1:30pm – *English*

2:00-2:30pm - *Spanish*

Registration required!

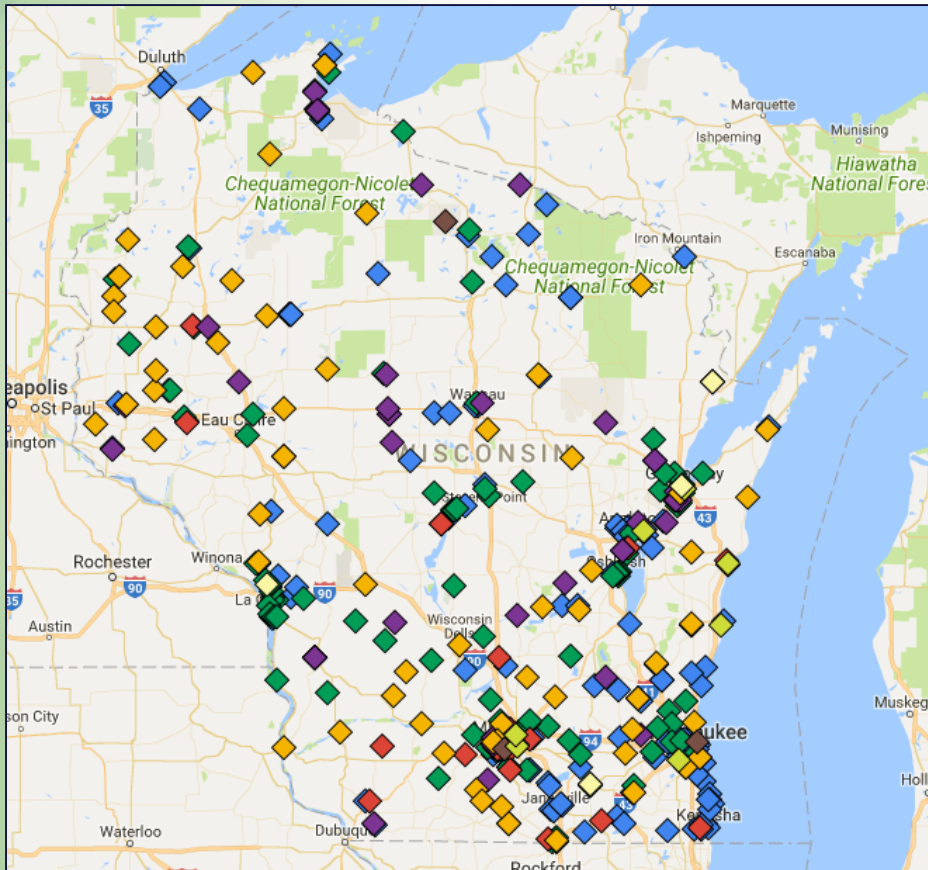
[Registration Link](#)

Food Trucks at Madison Metro!

- Locally-sourced, grab-and-go lunch options
- REAP Food Group
- Four public high schools

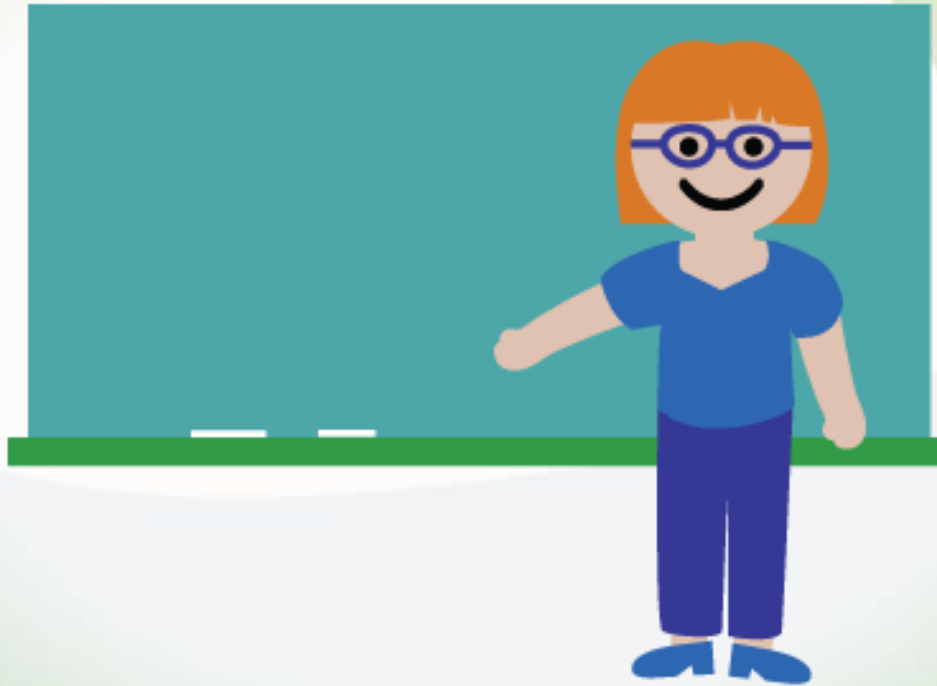


Wisconsin School Garden Network



Put your
Garden on
the Map!

Questions?



Thank you for Participating

Next *What's New with School Nutrition*

Tuesday, September 11th at 2:00pm



Have a fantastic summer!

Non Discrimination Statement

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- (1) mail: U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
Washington, D.C. 20250-9410;
- (2) fax: (202) 690-7442; or
- (3) email: program.intake@usda.gov.

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